Quantity: An average of 14 pounds is needed per canner load of 7 quartz; An average of 9 pounds is needed per canner load of 9 pints. A lug weighs 26 pounds and yields 12 to 14 quarts of whole grapes—an average of 2 pounds per quart.

QUALITY: Choose unripe, tight-skinned, preferably green seedless grapes harvested 2 weeks before they reach optimum eating quality.

PROCEDURES: Stem, wash, and drain grapes. Prepare very light, or light syrup (see Table 2).

Hot pack—blanch grapes in boiling water for 30 seconds. Drain, and proceed as for raw pack.

Raw pack—fill hot jars with grapes and hot syrup, leaving 1-inch headspace.

Remove air bubbles and adjust headspace if needed. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process (according to Table 1).

Table 1: Recommended Process Time for Grapes, Whole in a Boiling-Water Canner

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0-1,000 ft.</th>
<th>1,001-3,000 ft.</th>
<th>3,001-6,000 ft.</th>
<th>Above 6,000 ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot</td>
<td>Pints or</td>
<td>10 min</td>
<td>15 min</td>
<td>15 min</td>
<td>20 min</td>
</tr>
<tr>
<td>Raw</td>
<td>Pints</td>
<td>15 min</td>
<td>20 min</td>
<td>20 min</td>
<td>25 min</td>
</tr>
<tr>
<td></td>
<td>Quartz</td>
<td>20 min</td>
<td>25 min</td>
<td>30 min</td>
<td>35 min</td>
</tr>
</tbody>
</table>

Table 2: Preparing and Using Syrups

<table>
<thead>
<tr>
<th>Syrup Type</th>
<th>Approx. %</th>
<th>Cups Water</th>
<th>Cups Sugar</th>
<th>Cups Water</th>
<th>Cups Sugar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Very Light</td>
<td>10</td>
<td>6½</td>
<td>¾</td>
<td>10½</td>
<td>1¼</td>
</tr>
<tr>
<td>Light</td>
<td>20</td>
<td>5¼</td>
<td>1¼</td>
<td>9</td>
<td>2¼</td>
</tr>
<tr>
<td>Medium</td>
<td>30</td>
<td>5¼</td>
<td>2¼</td>
<td>8¼</td>
<td>3¾</td>
</tr>
</tbody>
</table>

Contact is:
Dr. Julie Albrecht
Extension Food specialist
Department of Nutrition & Health Sciences
University of Nebraska—Lincoln
Lincoln, NE 68583-0807
(402) 472-8884
FAX: (402) 472-1587
E-mail: juliebrecht1@unl.edu

Source: Complete Guide to Home Canning
http://nchfp.uga.edu/publication/publications_usda.html
GRAPE JUICE

**Quantity:** An average of 24½ pounds is needed per canner load of 7 quarts; an average of 16 pounds per canner load of 9 pints. A lug weighs 26 pounds and yields 7 to 9 quarts of juice—an average of 3½ pounds per quart.

**Quality:** Select sweet, well-colored, firm, mature fruit of ideal quality for eating fresh or cooking.

**Procedure:** Wash and stem grapes. Place grapes in a saucepan and add boiling water to cover grapes. Heat and simmer slowly until skin is soft. Strain through a damp jelly bag or double layers of cheesecloth. Refrigerate juice for 24 to 48 hours. Without mixing, carefully pour off clear liquid and save; discard sediment. If desired, strain through a paper coffee filter for a clearer juice. Add juice to a saucepan and sweeten to taste. Heat and stir until sugar is dissolved. Continue heating with occasional stirring until juice begins to boil. Fill into hot or presterilized jars immediately, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process (according to Table 3).

---

**Table 3: Recommended Process Time for Grape Juice in a Boiling-Water Canner**

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0-1,000 ft.</th>
<th>1,001-6,000 ft.</th>
<th>Above 6,000 ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Pints or Quartz</td>
<td>5 min</td>
<td>10 min</td>
<td>15 min</td>
<td></td>
</tr>
<tr>
<td>Half-Gallons</td>
<td>10 min</td>
<td>15 min</td>
<td>20 min</td>
<td></td>
</tr>
</tbody>
</table>

---

**GRAPE-PLUM JELLY**

**Yield:** About 10 half-pints

**Ingredients:**
- 3½ pounds ripe plums
- 3 pounds ripe Concord grapes
- 1 cup water
- ½ tsp butter or margarine to reduce foaming (optional)
- 8½ cups sugar
- 1 box (1¾ ounce) powdered pectin

**Procedure:** Wash and pit plums; do not peel. Thoroughly crush the plums and grapes, one layer at a time, in a saucepan with water. Bring to a boil, cover, and simmer 10 minutes. Strain juice through a jelly bag or double layer of cheesecloth. Measure sugar and set aside. Combine 6½ cups of juice with butter and pectin in a large saucepan. Bring to a hard boil over high heat, stirring constantly. Add the sugar and return to a full rolling boil. Boil hard for 1 minute, stirring constantly. Remove from heat, quickly skim off foam, and fill sterile jars, leaving ¼-inch headspace. Wipe rims of jars with a dampened clean paper towel. Adjust lids and process (according to Table 4).

---

**Table 4: Recommended Process Time for Grape—Plum Jelly in a Boiling-Water Canner**

<table>
<thead>
<tr>
<th>Style of Pack</th>
<th>Jar Size</th>
<th>0-1,000 ft.</th>
<th>1,001-6,000 ft.</th>
<th>Above 6,000 ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Pints or Quartz</td>
<td>5 min</td>
<td>10 min</td>
<td>15 min</td>
<td></td>
</tr>
</tbody>
</table>

---

Extension is a Division of the Institute of Agriculture and Natural Resources at the University of Nebraska–Lincoln cooperating with the Counties and the United States Department of Agriculture.

University of Nebraska–Lincoln Extension educational programs abide with the non-discrimination policies of the University of Nebraska–Lincoln and the United States Department of Agriculture.